



NIBBLES

ARTISAN BREAD, <i>extra virgin Picual olive oil, reduced balsamic & butter</i>	4
GARLIC & HERB MARINATED SPANISH OLIVES	4
CRISPY PORK BELLY, <i>harissa & pickled cucumber</i>	6
FENNEL AND ONION BHAIJS, <i>mango chutney, coriander</i>	5

STARTERS

	STARTER/MAIN
JERUSALEM ARTICHOKE SOUP, <i>artichoke crisps, truffle oil & artisan bread</i>	6.50/9.50
KOHLRABI SALAD, <i>chicory, radish, spring onion, toasted pumpkin seeds, honey & mustard dressing</i>	7/12
CURED AND TORCHED CORNISH MACKEREL, <i>pickled cucumber, dill crème fraiche, chargrilled treacle bread</i>	8
CASHEW NUT HUMMUS, <i>cashew cream, curry & apple dressing, charred baby vegetables</i>	8/14
FILLET OF BEEF CARPACCIO, <i>dressed rocket, Parmesan crisps, truffle mayonnaise</i>	9/15

SUNDAY SHARERS

WHOLE ROAST COTSWOLD CHICKEN TO SHARE, <i>sausage & apricot stuffing, bread sauce</i>	26
16OZ WILTSHIRE CHATEAUBRIAND	60
<i>All sharers are served with Yorkshire puddings, garlic & herb roast potatoes, seasonal vegetables & red wine sauce</i>	

MAINS

HALLOUMI BURGER, <i>flat mushroom, roast pepper, sweet chilli sauce & sweet potato fries</i>	14
CORNISH COD, <i>creamy mashed potato, wild mushroom & parsley sauce & kale</i>	17
CHICKEN SCHNITZEL, <i>wilted spinach, triple cooked skin on chips, peppercorn sauce</i>	18
CREEDY CARVER DUCK BREAST, <i>sautéed potatoes, charred pineapple, pak choi, cabbage & duck sauce</i>	20
KELMSCOTT PORK BELLY, <i>Yorkshire pudding, garlic & herb roast potatoes, seasonal vegetables & red wine sauce</i>	17
RARE ROAST WILTSHIRE STRIPLOIN OF BEEF, <i>Yorkshire pudding, garlic & herb roast potatoes, seasonal vegetables & red wine sauce</i>	19

SIDES 3.50 EACH

TRIPLE COOKED SKIN ON CHIPS/ SWEET POTATO FRIES/CAULIFLOWER CHEESE/ GARLIC & HERB ROAST POTATOES/ HONEY ROAST ROOTS/ HOUSE SALAD, HONEY & MUSTARD DRESSING
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All our dishes are made in-house. Please advise a member of our team of any dietary requirements or allergens
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